



CARP CAJUN

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| 2 cups cooked, flaked carp | |
| 1 ½ teaspoons Cajun seasoning | |
| 1 large red onion | ½ teaspoon paprika |
| 2 bell peppers, green, red or yellow | |
| 3 stalks celery | ½ teaspoon salt |
| ¼ cup butter | ½ teaspoon Tabasco |
| 4 teaspoons flour | |
| 6 Roma tomatoes chopped, or canned tomatoes | |
| 1 can (14 ½ oz.) chicken broth | |
| ½ pound peeled large shrimp | |
| 3 Tbsp. chopped fresh parsley | |
| 2 cups cooked white rice | |

**Now We're
Cookin'!**
with
Martha Daniels

Steam or bake the carp, then remove the meat from the bones. Reserve 2 cups. Prepare vegetables: slice onion in ¼-inch-thick rings, then cut the rings in half; slice peppers lengthwise in ¼" strips; and slice celery ½" thick. Melt the ¼-cup butter in a large saucepan or skillet. Add flour and stir until light brown. Add onion, peppers and celery. Cook and stir until vegetables are softened. Add broth and seasonings.

Bring mixture to a boil, then simmer until vegetables are almost done and broth is slightly thickened, about 15 minutes.

Add tomatoes, shrimp and carp.

Cook until shrimp is done, about 5 minutes.

Serve over rice and garnish with parsley. Serves 4.